

Coconut Prawn Noodles Recipe

Ingredients:

- Egg Noodles – 150 gms, cooked as per packet instructions
- Fish Sauce – 1 tbsp
- Juice of 1 Lemon
- Prawns – 150 gms, shelled, deveined
- Brown Sugar – 1 tsp
- Coconut Milk – 400 ml (readymade or fresh)
- Ginger – 1 tsp, finely chopped
- Garlic – 2 cloves, crushed or finely chopped
- Green Chillies – 2, finely chopped
- Spring Onions – 3 to 4 tbsp, finely chopped
- Coriander Leaves – handful, finely chopped
- Lemongrass – 1 stalk, chopped
- Coriander Powder – a pinch
- Salt as per taste

Method:

- Grind together the ginger, garlic, green chillies, coriander leaves, spring onions, coriander powder, lemongrass and salt.
- Add 100 ml coconut milk and grind to a smooth puree.
- Transfer to a pan and place it over medium flame.
- Simmer for a minute.
- Add the remaining coconut milk and sugar.
- Simmer until thickened.
- Add the prawns and cook till the prawns turn pink.
- Add lemon juice, fish sauce and egg noodles.
- Stir well and cook for 30 seconds more.
- Transfer to a serving dish.
- Garnish with coriander leaves.
- Serve.

